
ALPE AMARO 'LYS'



Region: Val d'Aosta, Italy

Product Type: Amaro

Primary Botanicals: Gentian, rhubarb root

Botanical Source: Alpine mountains

Finished ABV: 30%

Method of Production: Infusion of dried herbs in alcohol, redistilled

Try this in a: Paper Plane, as a digestivo

Visit <http://omwines.com/make-a-cocktail> for cocktail suggestions

Notes from Oliver:

Distilleria Alpe is a small producer of locally-inspired infusions and distillations located in the tiny town of Hône, in the Val d'Aosta, in the far north-west of Italy. They use a range of local herbs, including artemisia (sometimes called wormwood), gentian, gentianella, mint, and others, along with imported bitter herbs like cinchona from South America and Chinese rhubarb root.

The Alpe 'Lys' is an amaro made mostly from a variety of locally grown herbs, including gentian and gentianella, blended with bitter botanicals such as rhubarb root. The alpine herbs are picked in August, then dried, then infused in pure alcohol together with the other botanicals for about a month. Part of the liquid is re-distilled after infusion, to give the liqueur a more persistent flavor and to clarify color. It's bottled at 30%, after the addition of spring water and sugar. As amaros go, this is only mildly bitter, perfect for an after-dinner digestivo.